

Café Pamlico

SOUP

Lobster Bisque | 14

Lobster Stock, Sherry, Lump Crab

Soup du Jour | Market

Rotating Fresh Ingredients

SALAD

Sonoma | 13

Spinach, Grapes, Candied Walnuts, Red Onion, Goat Cheese, Truffle Brioche, Herb Crème

Café Caesar | 12

Chopped Romaine, Heirloom Cherry Tomatoes, Grana Padano, Truffle Brioche, Roasted Garlic Black Pepper Emulsion

Mediterranean | 15 V

Little Gem Lettuce, Sundried Tomatoes, Olives, Pepperoncini, Artichoke, Fennel, Orange Supremes, Feta, Lemon Herb Vinaigrette

See "Addition" for Protein Add-on's

APPETIZER

Tuna Tataki | 14 NC

Everything Seasoned and Seared, Wasabi Mousse, Yuzu Lemon Ponzu, Cilantro

Bang Bang Clam | 13

Lightly Fried Strips, Peppadews, House Bang Bang Sauce, Lemon

Thai Mussels | 13

Coconut Red Thai Curry, Scallions, Baguette

Steak Frites | 18

Hereford Beef, Mixed Greens, Fries, Roasted Garlic and Black Pepper Emulsion

Fried Cauliflower | 12

Sriracha, Sweet Thai Chili, Peppadews, Scallions

Whipped Goat Cheese | 13 NC

Goat Cheese, Cream Cheese, Herbs, Candied Walnuts, N.C Honey, Mixed Berries, Toasted Pita

Charcuterie | (S) 13 (L) 25

Cured Meats, Artisanal Cheese, Little Gem Lettuce, Grilled Pita, Chefs Accompaniments

ENTREE

Filet | 42 (full) 28 (half) GF

8 oz Hereford Beef Filet, Yukon Gold Crushed Potatoes, Broccolini, Red Wine Demi Glaze

Filet Neptune | 65 (full) GF

8 oz Hereford Beef Filet, Butter Poached Lobster, Crab, Yukon Gold Crushed Potatoes, Broccolini, Brown Butter Béarnaise

Roasted Lamb | 42 (full)

Pistachio Pesto, Brown Butter Gnocchi, Sundried Tomatoes, Spinach, Exotic Mushrooms, Garlic Cream

Tuna | Market NC GF

Seared Tuna, Coconut Jasmine Rice, Snap Peas, Green Onion Black Garlic Teriyaki, Grilled Pineapple Salsa

Fresh Catch | Market NC

Grilled Sweet Corn Succotash, Brown Butter, Gremolata

Scottish Salmon | 38 (full)

Pistachio Encrusted, Seasonal Root Vegetable Hash, Smokey Bacon, Blood Orange Fennel Salad, Balsamic

Crab Cakes | 38 (full) 22 (half) GF

Sweet Potato Puree, Grilled Bok Choy Succotash, Cajun Remoulade

Shrimp & Grits | 36 (full) 20 (half) NC GF

N.C Shrimp, Smoked Andouille Sausage, Onions, Peppers, Blackened Cream, Smoked Gouda Stone Ground Grits

Scallop Carbonara | 42 (full) 28 (half)

Blackened Sea Scallops, Squid Ink Linguine, Red Peppers, Smokey Bacon, Peas, Cream, Egg Yolk, Grana Padano

Thai Curry Ramen | 28 (full) V

Rice Noodles, Green Thai Coconut Curry, Bok Choy, Carrots, Scallion, Mushrooms, Cashews, Vegetable Broth

Coconut Rice Bowl | 26 (full) V

Snap Peas, Peppers, Onions, Tomatoes, Carrots, Green Onion Black Garlic Teriyaki

Garlic & EVOO Pasta | 22 (full) V

Gemelli Pasta, Heirloom Tomatoes, Spinach, Mushrooms, Peppers, Onions

ADDITION

Chicken | 10

Shrimp | 10

Fresh Catch | Market

Crab Cakes | 15

Scallops | 13

Crab Meat | 10

Tofu | 8

NC- REGION V- VEGAN GF- GLUTEN FREE

20% Gratuity Added to Parties of 4 or More

Consuming Raw or Undercooked Beef, Poultry, Seafood or Eggs May Increase the Risk of Food Borne Illness